

THE CLAIMS

What is claimed is:

- 5 1. A method for providing freshly a baked food product, comprising:
 freezing a dough based crust;
 freezing pizza toppings separately from the crust;
 assembling a frozen food product by applying the frozen toppings on the
frozen crust; and
 baking the frozen food product to produce the baked food product, wherein
10 the baking step takes less time than for a dough crust that is frozen together with the
 toppings.
2. The method of claim 1, further comprising storing the frozen pizza
base and frozen toppings separately from each other in a mobile unit.
- 15 3. The method of claim 2, wherein the baking of the food product
 comprises baking the food product in the mobile unit.
4. The method of claim 1, wherein the food product is baked for less
20 than about 5 minutes at a temperature sufficient for causing the crust to become
 substantially crispy for and substantially heating the toppings to produce a hot, cooked food
 product.
5. The method of claim 4, wherein the toppings comprise cheese, and
25 the baking temperature is sufficient for melting the cheese.
6. The method of claim 4, wherein the baking temperature is between
 about 280 °C to about 450 °C.
- 30 7. The method of claim 4, wherein the baking temperature comprises an
 average temperature of above about 300 °C.
8. The method of claim 1, further comprising pre-baking at least one of
 the crust and toppings prior to the freezing thereof.

9. The method of claim 1, wherein the toppings comprise a plurality of different types of toppings, and the toppings are frozen by separately freezing the different types of toppings.

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10. The method of claim 1, wherein the toppings comprise cheese and tomato purée.

11. The method of claim 1, wherein the toppings are frozen by freezing and forming at least some of the toppings substantially as cubes.

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12. The method of claim 1, further comprising slicing at least some of the toppings to produce sliced frozen toppings.

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13. A mobile pizza cooking unit, comprising:
a freezer configured for containing a plurality of dough based crusts and pizza toppings for adding on the crust;
an oven attached with the freezer and configured for baking the crust with pizza toppings placed thereon, wherein the oven is configured for producing an average
temperature of between about 300 °C to about 350 °C; and
an energy supply located in the unit for powering the freezer and the oven;
wherein the mobile cooking unit has a length of less than about 4 m.

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14. The cooking unit of claim 13, further comprising wheels for facilitating the mobility of the unit.

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15. The cooking unit of claim 14, wherein the unit is a motor vehicle and comprises a driver's compartment configured for enabling a driver to drive the unit.

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16. The cooking unit of claim 13, wherein the crusts and toppings are stored in the freezer in an independently frozen condition.

17. The cooking unit of claim 13, wherein the energy source comprises a battery.

18. The cooking unit of claim 17, wherein the oven is a gas heated oven, and the energy source comprises a gas supply.

5 19. The cooking unit of claim 13, wherein the oven comprises a base with refractory rocks.

20. The cooking unit of claim 13, wherein the freezer is dimensioned for storing at least about 75 crusts of a diameter of at least 10 cm and sufficient toppings
10 therefor.

21. The cooking unit of claim 13, further comprising a storage compartment dimensioned for storing a worktop that is positionable adjacent the freezer.
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